

Amendments to the Specification:

Please amend paragraph [0011] as follows:

[0011] Figure 4 shows influence of particle size on hydrolysis curves for slowly digestible pea and potato starch products; and

Please amend paragraph [0012] as follows:

[0012] Figure 5 shows hydrolysis curves for slowly digestible high-amylose content cornstarch products; ~~and.~~

Please delete paragraph [0013].

Please amend paragraph [0034] as follows:

[0034] The initial in vitro hydrolysis rate H_0 is directly correlated with the GI ~~(see Fig. 6)~~, but can be determined much more easily and precisely, so that this variable is here used for characterizing the digestive behavior. Reference is made to Am J Clin Nutr 2002; 76:5-56 (International table of glycemic index and glycemic load values: 2002, p. 6: Why do GI values for the same types of food sometimes vary) with respect to the problem of GI values obtained from in vivo tests.

Please amend paragraph [0057] as follows:

[0057] The described method for in vitro analysis of the hydrolyzing kinetics can be correlated with known GI values. In the process, a good correlation was found to exist between the initial hydrolysis rate H_0 and the corresponding GI values. This can be expected, since the majority of starch in most instances is digested at a rate of H_0 . ~~Fig. 6 shows the correlation between H_0 and GI (glucose = 100).~~ The GI value resulting for a specific H_0 ~~from the figure~~ must be regarded as an approximate value, since GI values measured in vivo most often exhibit a broad scatter. By contrast, hydrolysis rates can be determined

much more easily and precisely in vitro, so that these values will be used as the basis in this application.